



Louis Latour

MAISON FONDÉE EN 1797

SANTENAY ROUGE

2011

- REGION Côte de Beaune
- VILLAGE Santenay
- APPELLATION Santenay
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Rich marl and limestone.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vat
- AGEING 10 to 12 months ageing, partly in oak barrels and partly in small vats

Description

Santenay is the most southerly village in the Côte de Beaune and produces both red and white wines. The red wines from Santenay are reputed to be tannic and well-structured. Santenay is said to have the soul of Volnay and the body of Pommard.

Wine tasting

- TASTING NOTE Of a shimmering garnet colour, the Santenay rouge 2011 reveals a nose of blackcurrants and raspberries. It is a fresh, delicious wine which has hints of spices in the mouth as well as notes of red and black berries.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Rabbit terrine - beef in wine sauce - foie gras with apples - Brie cheese.
- SERVING TEMPERATURE 14-15°

